

BEER

TAP

- * **GUINNESS** 8.75
IRISH STOUT, IRELAND (4.2%)
- MILLER LITE** 6
AMERICAN PILSNER, WISCONSIN (4.2%)
- * **MAGNERS** 8.75
IRISH APPLE CIDER, IRELAND (4.5%)
- * **SMITHWICK'S** 8.75
IRISH RED ALE, IRELAND (4.5%)
- * **DOVETAIL HEFEWEIZEN** 8.50
A GERMAN STYLE ORANGE WHEAT BEER, CHICAGO (4.8%)
- * **HARP** 8.75
IRISH LAGER, IRELAND (5%)
- BELL'S BRIGHT WHITE ALE** 8.50
A WINTER WHEAT ALE, MICHIGAN (5%)
- * **HALF ACRE DAISY CUTTER** 8.75
PALE ALE, CHICAGO (5.2%)
- BLUE MOON** 7.75
BELGIAN WHITE, COLORADO (5.4%)
- * **ALARMIST LE JUS** 8.75
NEW ENGLAND-STYLE JUICY IPA, CHICAGO (6%)
- * **REVOLUTION ANTI-HERO** 8.75
IPA, CHICAGO (6.5%)
- SIERRA NEVADA HAZY LITTLE THING** 8.75
HAZY IPA, CALIFORNIA (6.7%)
- ROTATING CRAFT BEER** 8.50 ASK YOUR SERVER
- \$6.50 CRAFT BEER DEAL** ASK YOUR SERVER



ASK ABOUT BUCKET SPECIALS



BOTTLES

- BUDWEISER** 6
- COORS LIGHT** 6
- MICHELOB ULTRA** 6
- MILLER LITE** 6
- MILLER HIGH LIFE** 6
- ALLAGASH WHITE ALE** 7.25
- CORONA** 7.25
- HEINEKEN** 7.25
- HEINEKEN OO** (N/A) 7
- LAGUNITAS IPNA** (N/A) 6
- MODELO** 7.25
- O'DOULS** (N/A) 7.25

CIDER, SELTZERS & SPIRITS CANS

- ANGRY ORCHARD** (120Z) 7
- TOPO CHICO HARD SELTZER** (120Z BOTTLE) 8
- STRAWBERRY GUAVA
- ABSOLUT GRAPEFRUIT PALOMA** (7%, 120Z) 9
- MADE WITH VODKA
- JAMESON GINGER & LIME** (5%, 120Z) 8
- TRULY HARD SELTZER** (120Z) 7.50
- WILD BERRY OR STRAWBERRY LEMONADE
- VANDER MILL TOTALLY ROASTED CIDER** (120Z) 7.50
- WHITECLAW HARD SELTZER** (120Z) 7.50
- BLACK CHERRY, MANGO OR LIME

CANS

- 3 FLOYDS GUMBALLHEAD** (160Z) 7.50
- * **GOOSE ISLAND 312** (160Z) 7.50
- GUINNESS O** (N/A) 7
- * **MAPLEWOOD SON OF JUICE IPA** (6.3%, 160Z) 8.50
- PBR** (160Z) 4
- STELLA ARTOIS** (160Z) 7.50

COCKTAILS \$12

- * **GREEN JAMO-CHAUN!**
JAMESON, GINGER ALE, LIME JUICE, GINGER BEER, ON ICE, WE MAKE IT GREEN! FESTIVE!
- * **SKIBISCUS SOUR**
WEST CORK IRISH WHISKEY DISTILLED IN TOWN OF SKIBBEREEN, BOURBON CASK FINISH, HIBISCUS INFUSED, LIME JUICE, LEMON JUICE, HONEY, EGG WHITE, SODA WATER, ON ICE!
- * **JAMESON IRISH COFFEE**
JAMESON IRISH WHISKEY, SUGAR, COFFEE AND FRESHLY WHIPPED CREAM
- OLD TOWN FASHIONED**
JEFFERSON'S VSB BOURBON, LIQUID ALCHEMIST SIMPLE SYRUP, ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL AND CHERRY GARNISH
- NITRO ESPRESSO MARTINI - ON TAP!**
HOUSE CRAFTED! GREY GOOSE VODKA, COLD BREW COFFEE, KAHLUA, COFFEE BEAN GARNISH
- MARK TWAIN COCKTAIL**
ABERFELDY SINGLE MALT SCOTCH, LEMON JUICE, SIMPLE SYRUP, ANGOSTURA BITTERS, SERVED UP. MARK TWAIN'S FAVORITE; MORNING, NOON AND NIGHT!
- APEROL SPRITZ**
PROSECCO, APEROL, SODA WATER, ORANGE GARNISH
- SPANISH G&T**
BEEFEATER GIN, FEVER TREE TONIC, CUCUMBER, DRIED JUNIPER BERRIES, LIME WHEEL
- MARGARITA**
ALTOS SILVER TEQUILA AND CHOOSE FROM: CLASSIC, MEZCAL, PASSION FRUIT, RASPBERRY
- RASPBERRY BUBBLES**
BRUT CHAMPAGNE, COCONUT MALIBU RUM, CHAMBORD, RASPBERRY PUREE SERVED UP WITH RASPBERRY GARNISH
- FRENCH 12**
BRUT CHAMPAGNE, MALFY ROSA PINK GIN, ROSE FLOWER CORDIAL, LEMON JUICE, LEMON TWIST GARNISH, SERVED UP
- MOSCOW MULE**
ABSOLUT VODKA (CLASSIC, ABSOLUT JUICE, STRAWBERRY OR ABSOLUT JUICE APPLE), GINGER BEER, LIME WEDGE
- STRAWBERRY ROSE SANGRIA**
WITH FRESH FRUIT
HALF CARAFE \$15 | FULL CARAFE \$22

WINE



WHITES

- TILIA** 9.5/35
CHARDONNAY (ARGENTINA)
- STELLA** 10/36
PINOT GRIGIO (ITALY)
- HAHN** 12/43
CHARDONNAY (CALIFORNIA)
- THE BETTER HALF** 12/43
SAUVIGNON BLANC (NEW ZEALAND)
- CLEAN SLATE** 11/41
RIESLING (WASHINGTON)
- REDS**
- LAPOSTOLLE** 11/39
MERLOT (CHILE)
- HIGH NOTE** 11/39
MALBEC (ARGENTINA) 10/38
- BOGLE** 10/38
PINOT NOIR (CALIFORNIA) 10/38
- TWENTY ACRES** 12/43
CABERNET SAUVIGNON (CALIFORNIA)
- QUILT** 55^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- BÖEN** 48^{BTL}
PINOT NOIR (CALIFORNIA)
- CATENA** 48^{BTL}
MALBEC (ARGENTINA)
- FROGS LEAP ESTATE** 75^{BTL}
CABERNET SAUVIGNON (CALIFORNIA)
- ROSÉ & BUBBLES**
- ROSÉ ALL DAY** 11/39
ROSÉ (ITALY)
- DOM STE MICHELLE** 30
BRUT (WASHINGTON)
- BIAGIO PROSECCO** 11
BRUT 187ML SPLIT (ITALY)

SPIRITS



IRISH WHISKEY

	10Z SHOT	2.5OZ NEAT/ROCKS
* POWERS	5	10
* JAMESON	8.50	12
* RED BREAST	12	17
* RED BREAST LUSTAU EDITION	13	18
* GREEN SPOT	12	17
* YELLOW SPOT	13	18
* MIDLETON VERY RARE	25	37
* WEST CORK (BOURBON CASK)	8	12
* SLANE	8.50	12

TEQUILA & MEZCAL

PATRON (SILVER, ANEJO, REPOSADO)	9	13
CASAMIGOS (BLANCO, REPOSADO)	10	15
DON JULIO (ANEJO, BLANCO SILVER, REPOSADO)	10	15
400 CONEJOS MEZCAL	9	13
JOSE CUERVO RESERVA DE LA FAMILIA REPOSADO	12	17
VAMANOS RIENDO MEXCAL	10	15
MIJENTA (BLANCO, REPOSADO)	10	15

BOURBON

BULLEIT	10	13
BULLEIT RYE	10	13
ELIJAH CRAIG	10	13
HEAVEN'S DOOR	10	14
JEFFERSON'S VSB BOURBON	9	13
ANGELS ENVY	13	17
MAKERS MARK	10	13
BASIL HAYDEN	11	15
NOB CREEK	10	13
TEMPLETON RYE	11	15
WOODFORD RESERVE	10	14

SCOTCH

ABERFELDY (SINGLE MALT)	10	14
MACALLAN 12 (SINGLE MALT)	13	19
GLENLIVET 12 (SINGLE MALT)	12	17
JOHNNY WALKER BLACK LABEL (BLEND)	10	14
DEWARS WHITE LABEL (BLEND)	10	14

NON-ALCOHOLIC

- COFFEE** 3.75
REGULAR OR DECAF
- HOT CHOCOLATE** 5
TOPPED WITH WHIPPED CREAM
- ICED TEA** 4
UNSWEETENED OR FLAVORED
- LEMONADE** 4
REGULAR OR FLAVORED
- SPARKLING WATER** 3.50
REGULAR OR FLAVORED
- IBC ROOT BEER** 4.50
- PERRIER** (500ML) 4.50
- AQUA PANA** (16.9OZ) 4
STILL WATER

SUGAR FREE FLAVORS:
MANGO
PEACH
RASPBERRY
STRAWBERRY

DAILY DEALS

EVERYDAY

- **DRAFT BEER DEAL** 6.50 ASK YOUR SERVER
- **DOMESTIC BUCKETS** 21 MIX & MATCH!
- **PBR 16OZ CANS** 4
- **POWERS IRISH WHISKEY SHOTS** 5
- **CIDER, SELTZERS & SPARKLING BUCKETS** 28 MIX & MATCH!

SEE DAILY DEALS PAGE ON WEBSITE FOR HAPPY HOUR, WEEKEND DEALS & MORE

SNACKS & SHARING

✪ IRISH SAUSAGE ROLL 14

Winston Irish sausage, puff pastry, sliced
DIPPING: Spicy mustard, onion jam, curry ranch

✪ IRISH CURRY CHIPS 10

Topped with McDonnell's curry sauce,
melted Irish cheddar

WISCONSIN CHEESE CURDS 11

Wisconsin cheddar, marinara, herb ranch

FRIED PICKLES 11

House brined and breaded pickle chips
served with chipotle ranch

GIANT SOFT GERMAN PRETZEL 15

Beer cheese, beer grain mustard,
yellow mustard

CHARRED BRUSSELS SPROUTS 13

Queso fresco, herbs, olive oil, sweet chili

PUB NACHOS* 17

Chicken or smoked brisket; beans, cheese
sauce, melted mozzarella and provolone
cheese, salsa, fresh jalapeños, sour cream.
Ideal for sharing. GUACAMOLE +2

PARMESAN TRUFFLE FRIES 12

Truffle oil, rosemary, sea salt. Served with
curry sauce, malt vinegar aioli and
sriracha ketchup

HOUSE-MADE GUACAMOLE 12

Tortilla chips, salsa

PUB CHICKEN WINGS* 8 FOR \$15 | 15 FOR \$23

Bone-in or boneless.

CHOOSE YOUR SAUCE: Sriracha BBQ, Spicy Curry,
Mango Habanero, Korean Sweet Chili, Buffalo,
Garlic Parmesan or Guinness BBQ.

RANCH OR BLEU CHEESE DRESSING

HUMMUS 13

Carrots, cucumber, celery, bell peppers,
bleu cheese dressing, naan bread

QUESADILLAS* 14

Chicken or steak: veggies, salsa, sour cream
GUACAMOLE +2

BURGERS

8oz ANGUS BEEF,
TURKEY OR BEYOND®

LTOP: LETTUCE, TOMATO, ONION, PICKLE.

CHOOSE BREAD: BRIOCHE, PRETZEL BUN OR
WHOLE WHEAT BUN

PUB BURGER* 15

With lettuce, tomato, onion, pickles

BLACK & BLEU* 16

Blackened spices, crumble bleu cheese
+ LTOP

✪ CHIRISH* 17

Irish cheddar, Irish bacon rasher, American
bacon, onion jam + LTOP

KICKIN' SOUTHWEST* 17

Ghost pepper cheese, poblano red onion jam,
fried jalapenos, guacamole, chipotle ranch
+ LTOP

HICKORY* 17.50

Thick-cut bacon, smoked brisket, crispy onion
straws, cheddar cheese, Guinness BBQ sauce
+ LTOP

CHEESE \$1.50

BLEU CHEESE CRUMBLES

CHEDDAR

IRISH CHEDDAR

GHOST PEPPER

PROVOLONE

AMERICAN

TOPPINGS \$1

MUSHROOMS

ALE BRAISED ONIONS

FRESH JALAPEÑOS

TOPPINGS \$2

ANDOUILLE SAUSAGE

BACON

FRIED EGG

AVOCADO

DESSERTS

CHURROS (2) 6

Chocolate or raspberry dipping sauces.

ADD ICE CREAM (VANILLA OR SALTED CARAMEL) +2

SALADS & SOUP

✪ IRISH CAESAR* 20

Grilled blackened salmon, romaine lettuce,
shaved Irish cheddar, grilled tomatoes,
Caesar dressing, Irish brown bread,
cream cheese

PEAR GOAT CHEESE* 18

Grilled chicken, mixed greens, fresh raspberries,
curried walnuts, raspberry poppy seed
dressing

CARNE ASADA STEAK SALAD* 19

Mixed greens, avocado, tomato, corn,
beans, cilantro, onion, queso fresco, tortilla
strips, flour tortilla, Old Town Oils – Cilantro &
Onion Olive Oil

OLD TOWN CHOPPED* 17

Grilled chicken or smoked brisket, chopped
greens, carrots, tomato, red onion, bacon,
blue cheese, avocado, egg, white beans,
shaved radishes, roasted corn, poblano pepper

SHAWARMA SALAD BOWL 15

Field greens, heirloom tomatoes, cucumbers,
red cabbage, carrots, curried walnuts, lemon
tahini dressing. Topped with falafel and
hummus. ADD CHICKEN +\$5

WELLS STREET HOUSE SALAD 8

Field greens, cabbage, dried cranberries,
cherry tomatoes with OLD TOWN OIL FIG BALSAMIC
DRESSING. ADD CHICKEN +\$7 | ADD SALMON +\$10

DRESSINGS BALSAMIC VINAIGRETTE, BLEU CHEESE,
HERB RANCH, RASPBERRY POPPYSEED, CHIPOTLE RANCH,
OLD TOWN OILS – CILANTRO & ONION OLIVE OIL

SOUPS CUP 5 | BOWL 7

ROASTED TOMATO BISQUE

BLACK BEAN CHICKEN CHILI

FRENCH ONION SOUP 9 (BOWL)

CHOICE OF SIDE WITH BURGERS, SANDWICHES & WRAPS

NO CHARGE FOR:

FRENCH FRIES, MASHED POTATOES,
KETTLE CHIPS OR WAFFLE FRIES

SUB FOR \$3.50:

ONION RINGS, WELLS ST. HOUSE SALAD,
FRUIT, MAC & CHEESE, BRUSSELS SPROUTS
PARMESAN TRUFFLE FRIES OR CUP OF SOUP

SANDWICHES

✪ CORNED BEEF* 17

Thick cut, half pound, Guinness and cider
brined, Swiss cheese, dark rye bread toasted

TURKEY CLUB* 16

Bacon, mixed greens, tomato, smashed
avocado, cranberry aioli, country wheat toast

GRILLED CHICKEN* 17

Grilled chicken, bacon, smashed avocado,
tomatoes, mixed greens, garlic mayo, Swiss
cheese, whole wheat bun

BRISKET GRILLED CHEESE* 17

Gouda, cheddar, Irish cheddar, house smoked
brisket, Texas toast. Tomato bisque for dipping

NASHVILLE FRIED CHICKEN* 17

Fried chicken breast, red onion, house made
pickles, hot sauce, ghost pepper cheese,
mixed greens, ranch, brioche. SPICY!

BREAD PUDDING 9

Apple walnut bread pudding, topped with
vanilla ice cream and Bailey's caramel sauce

ICE CREAM 6

2 scoops, choose from vanilla or salted caramel,
topped with chocolate or caramel drizzle

MAC & CHEESE

CLASSIC MAC 16

Cavatappi noodles, 5-cheese: sharp cheddar,
Mercks cheddar, Velveeta, mozzarella,
parmesan and butter crumb crust

TOPPINGS \$2 EACH: TRUFFLED MUSHROOMS,
BELL PEPPERS, BROCCOLI, BRUSSELS SPROUTS,
BACON, GRILLED CHICKEN*

MAC PIGGY* 22

Smoked andouille, bacon, brisket,
butter crumb crust, crispy onions, BBQ sauce

BUFFALO BIRD* 22

Crispy fried chicken, buffalo sauce,
blue cheese crumbles, butter crumb crust,
ranch drizzle, celery and carrots

MAINS

BLACKENED ATLANTIC SALMON* 24

Sautéed, sustainably fished, sautéed
watermelon, tomato, red onion, pan fried
brussels sprouts, mashed potatoes

FIRE GRILLED CHICKEN CURRY BOWL 19

Grilled curried chicken, cilantro lime riced
cauliflower, sauteed curried vegetables,
avocado, naan bread

IRISH FARE

FISH AND CHIPS* 22

Hand dipped beer battered cod,
French fries, coleslaw, grilled lemon,
malt vinegar, Old Bay tartar sauce

SHEPHERD'S PIE* 20

Ground beef, vegetable stew, mashed
potatoes

BANGERS AND MASH* 19

Irish sausages, mashed potatoes,
Irish baked beans

ALL DAY IRISH BREAKFAST* 22

Irish bacon, black and white pudding,
sausage, beans, eggs, grilled tomato,
Irish brown bread

CORNED BEEF AND CABBAGE 22

House brinded, mashed potatoes,
boiled potatoes, mashed carrots and
parsnips

LUNCH SPECIAL MON-FRI 11a-3p \$11 ALL WRAPS

French fries, waffle fries, kettle chips
or cup of soup

WRAPS

SWEET CHILI SRIRACHA* 14

Crispy chicken strips, cilantro lime cabbage,
pickled cucumber, sweet chili Sriracha sauce

CHICKEN & BACON* 14

Avocado, tomato, romaine, balsamic vinaigrette

BUFFALO CHICKEN FINGER* 14

Iceberg lettuce, tomato, herb ranch

TURKEY PEAR 14

Oven roasted, Irish cheddar, pear,
dried cranberries, baby greens

CARNE ASADA STEAK* 17

Mixed greens, avocado, tomato, corn,
pinto beans, cilantro, onion, tortilla strips,
queso fresco, chipotle ranch

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.